# INSTRUCTION BOOK

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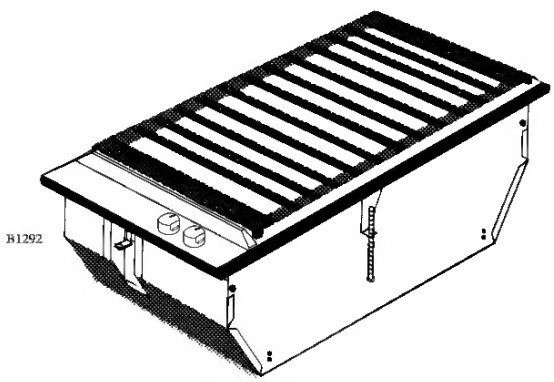


130 FG-m AUS/NZL 949600686

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Congratulations from AEG

Dear Customer,

Congratulations with your new Hob.

It is important that you become familiar with the functions and features of the Hob. You should therefore read these operating instructions as they will help you get the most out of your new Hob.
Pay extra attention to sections marked ⚠. These are warning texts to help you avoid accidents.

Keep the operating instructions. They will come in handy if there is something you are not sure about, and should accompany the Hob if it is transferred to a new owner.

The structure of the operating instructions enables you to use them as a reference manual. The first part of the operating instructions contains a general description of your new product. Then follows a short introduction of the things to do before you use the Hob for the first time. The section "How to use" describes how the Hob is used in everyday life. Use this section until you are familiar with your new Hob. The section "Cleaning and Maintenance" provides information on both daily and more thorough cleaning of the individual components of the Hob. Should problems arise when you use the Hob, you can look in the section "Before calling service", where there are instructions on how to remedy some practical and technical problems yourself.

Enjoy!

Regards,

**AEG**

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**How to read the operating instructions:**

1... 2...Step by step

*i* Hint and tips

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Safety information

Environmental information



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# Important to know

The hob unit is intended for ordinary household cooking purposes. Any other use can result in damage to the unit as well as personal injury.

## During use

During deep-fat frying, sauteèing, melting of butter, etc., one must always remain near the unit, due to the danger of fire. In the event of fire the unit must be shut off immediately (and the cooker hood as well, if in use).

Make sure that the unit is shut off when not in use - the knob should rest at "0".

The unit becomes dangerously hot during use, and remain so for a period of time. They should therefore be treated with due respect. Keep children at a distance.

Never place plastic or paper, ect., on the unit. If the unit should be switched on by accident, the paper could burn, plastic melt, etc.

For hygienic and safety reasons the unit must be kept clean. Grease, oil and food spills create unpleasant odours when burnt, and can in some cases result in open flames.

Read - and adhere to - the users instructions, as well as any instructions and warnings printed on the labels of the cleaning agents used.

Please read the warranty.

## Service

Service and repair may only be performed by the distributor, or by a service organization approved by the distributor. Only repair parts delivered by the distributor may be used.

## Disposal

Help to avoid accidents; if the hob unit should ever be discarded, render it useless by removing the cable, or by cutting the cable as close to the unit as possible.

## Product liability

Our liability is limited to that which is stipulated by law, and covers only damage to persons and property, which results from defects in materials and workmanship of the unit itself.
This liability extends for a period of 10 years from the date of purchase as a factory-new unit.

## Reservations

Our liability does not apply in the event that the damage in question is due to any of the following conditions:

The unit has not been installed in accordance with the instructions set forth in this pamphlet.

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That the safety rules in the instructions have not been complied with.
That repair has been made by others than an authorised service technician.
The unoriginal spare parts have been used.
That the damage is caused by transport at a later date, for instance during removal or resale.
That the damage is caused by any form of use contrary to common sense.

## Areas of use

The hob is only intended for normal household use. It is important that you follow the advice given in these instructions in order to avoid any risk of damage to persons and objects. Used for any other purpose invalidates the guarantee as well as product liability.

## Before using the unit

Some unpleasant odour and smoke may occur the first time you use the hob. Therefore please wash the frying container, basket and the heating element in hot water with washing-up liquid. Pour 3 liters of water with some detergent into the frying container. Warm up the water and let it boil for about 10 minutes. Empty the water into a bowl through the bottom tap and flush with hot water. Before using the chip-fryer, fit the enclosed metal filter over the drain hole in the base of the frying receptacle. The filter dome must face upwards when in position.

Wash the grill grid, place it on the grill and turn on the grill (step 12). Leave it on for 3 minutes.

## Installation

The electrical installation must be made by a certified electrician. Avoid pinching the cable. The electric parts of the hob must not be tampered with.

## Safety rules

You can prevent fire and avoid serious injuries by following the safety rules below. Remember that the grill becomes so hot that it can set fire to paper, cleaning rags etc. Remember that hot frying-oil can cause serious burns. Never leave the appliance unattended when in use.



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Please keep children out of reach!! Remember that the grid, the lava block, the heating elements and the frying oil remain searing hot for a long period after you have turned off the appliance. Never pour water into hot frying-oil. If the frying oil catches fire, turn off the extractor hood. Suffocate the fire by covering it with the lid, a pan, baking tray or similar object.

**Never try to put out the fire with water.**

## Steel cover

The cover supplied may only be used on this model.

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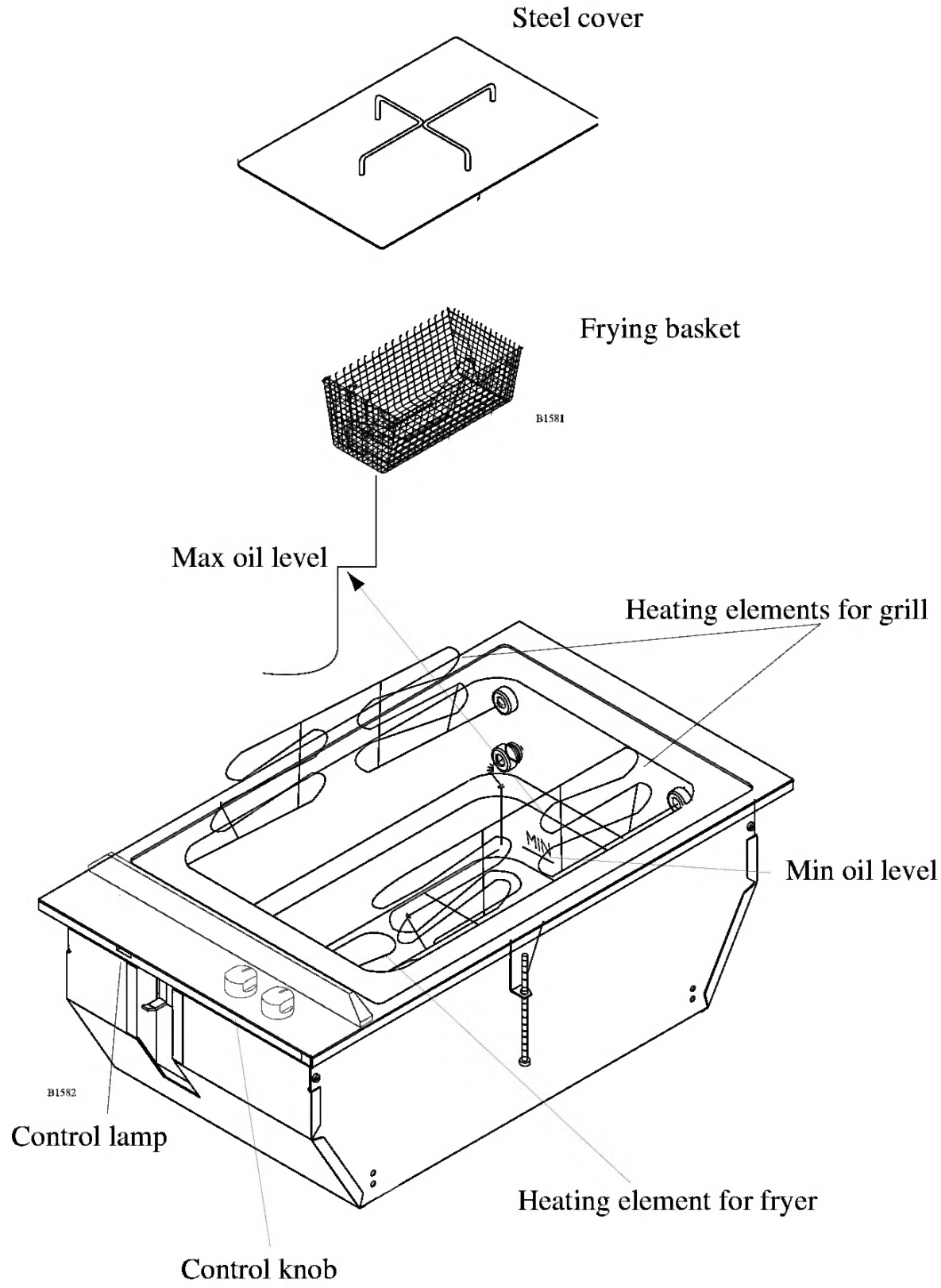
# Description of the product



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# How to use

## Operation of the grill

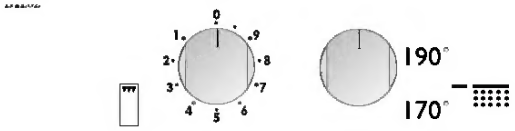
Control knob for grill. The grilling temperature is adjustable.

"0" The grill is switched off

"1" is on low setting

"9" is on high setting

Controllamp for the grill/fryer




## Control lamp

The control lamp is activated as long as the grill switches is turned on

## Grilling

Instead of lava blocks, water may be used.

## Operation of the fryer

Control knob for fryer. The temperature is regulated by a thermostat and may be set between 170°C and 190°C.

## Control lamp

The control lamp will light when the fryer is switched on and will switch off when the set temperature is achieved. The light will come on and off in line with the thermostat regulation of the temperature.

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## Frying

Make sure the heating element is positioned at the bottom. Oil is poured into the frying container. The "Min" mark must be observed. This corresponds to an oil content of 1,5 liters. Maximum amount of oil in the container is 3,5 litres. The grill elements stay turned down and the fryer may be switched on at the desired temperature setting. The lid may be on the fryer to shorten the preheatingtime.

**NB!! Grill and fryer cannot be used at the same time.**

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## Overheating protection

Overheating protection during any overheating of the oil at the fryer will switch the inserted overheating protection off the friteuse. Customer service for the remedy of the disturbance contacts.

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# Maintenance and cleaning

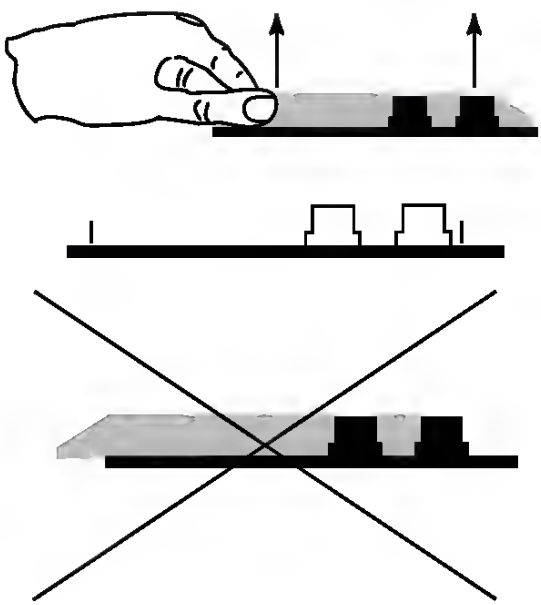
The heating elements and the oil will stay hot long time after the combi-grill has been shut off.
Do never pour water into the hot oil as the water explosively will start boiling

## Splashquard

The splashquard can be removed to make it easier to clean the surface.

What to do:

1. Hold the splashquard as shown in the diagram
2. Lift the splashquard straight up
3. Clean the top surface as described in "cleaning the steel surface"
   Be aware of the two retaining pegs, which are sharp.
4. Replace the splashquard in position ENSURE that it is fitted the correct way



Never use hard or sharp implements to lift off the splashquard.
Do not wash the splashquard in a dishwasher.

The hob must not be used with the splashquard off.

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## Stainless steel surfaces

Perform daily cleaning with a slightly damp cloth. For more severe soiling, use a liquid scouring cream. Always clean the steel in the direction of the steel finish. To ensure that the steel retains its shine, it is recommended that you use a polishing agent for stainless steel on a regular basis. Always polish in the direction of the steel finish (cross-wise).

Never use steel wool, metal sponges or other abrasive cleaning agents.

## The Grill

The grill must be cold before cleaning.

## The grill grid

The grilling grid should be cleaned after each use.

1. Remove burnt-in fat and bits of food with a scouring pad. If the grid is heavily soiled you can let it soak in warm water with washing up liquid.
2. Clean the grilling grid with washing up liquid or in the dishwasher.
3. Apply a thin coat of cooking oil to the grid

## The lava stone

It is not necessary to clean the lava stones after each use.
The lava stones absorb and burn fat during use. Clean the stones when they have become very soiled. You can clean the stones in two ways.

1. Boil the stones in water added washings up liquid.
2. Place the stones in the frying basket and wash it all in the dishwasher.

Replace the lava stones when they can not be cleaned satisfactory by the described methods.
New stones may be bought from your white goods dealer.

## The heating elements

Normal the heating elements will burn of fat during use but if the heating elements get very soiled by fat or bits of food you can clean them with a hard brush.

## The fryer

You can leave the oil in the container from time to time. How often you need to change the oil depends on how often you use the fryer and for what.

You should change the oil and clean the frying container when the oil changes colour and/or if the oil begins to smell.

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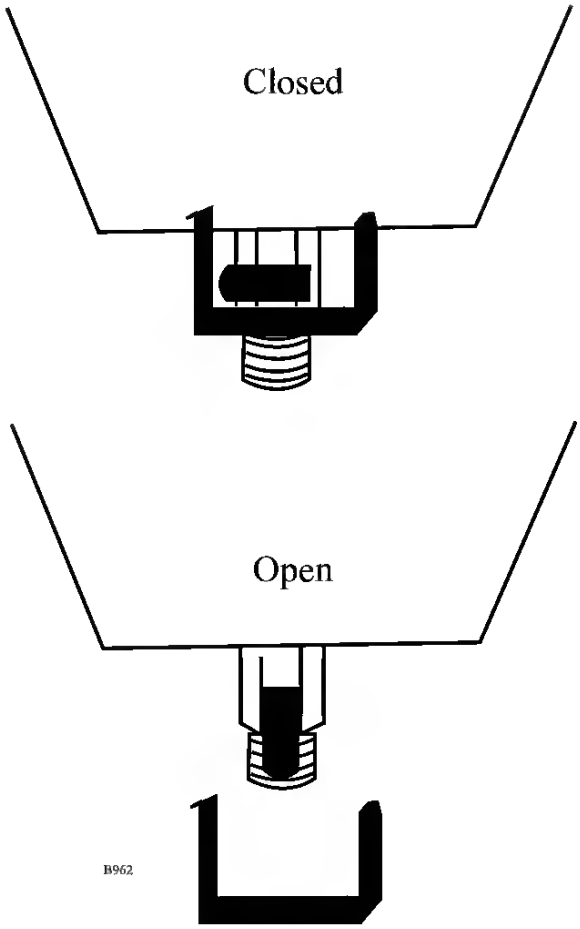
# Draining of the oil

1. Remove the safety shield from the drain cock.
2. Place a bowl under the drain cock. Make sure the bowl is large enough to hold the oil in the container.
3. Open the drain cock and let the oil run into the bowl.
4. Close the drain cock.




## The frying container

**The drain cock must closed.**

1. Remove the metal filter and wash it in warm soap water.
2. Pour warm water with washing-up liquid in the container. You can leave the heating element down when cleaning the container. Clean the container with a brush.
3. Place a bowl under the drain cock. Make sure the bowl is large enough to hold the water in the container.
4. Open the drain cock and let the water run into the bowl.
5. Rinse the container in cold water. Remember to place a bowl under the drain cock to catch the rinsing water.
   Eventually wipe the container with a dry clotts.
6. Close the drain cock and replace the safety shield.
   Place the metal filter with the curved side upwards over the drain hole in the container.

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# Technical date

## Element voltage
240 V

## Electrical connections
240 V, 1 phase, neutral + earth

## Total power consumption
2300 W

This unit is CE labelled to indicate conformity with the low voltage directive ( 73/23/EEC ) and the EMC directive ( 89/336/EEC ).

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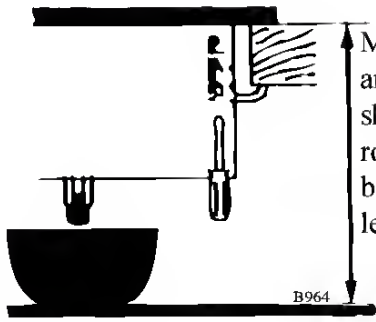
# Mounting

The hob unit can be mounted in any type of kitchen with a table surface whose thickness is between 28 mm and 40 mm.




Minmum distance to any shelf underneath shall be 245 mm + room enough for a bowl that can take at least 4 litres.

## Fixing

Unscrew the fixing brackets just enough so they may be turmed. Fasten the brackets to the worktop with a screw driver.

## Cut-out measurements

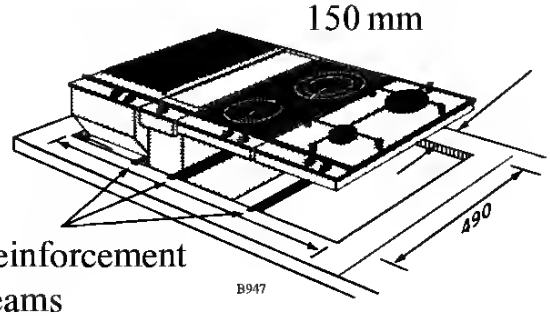
One rectangular hole is sawn out for the hob combination chosen.
The depth of the cut-out for any unit is: 490 mm
Length of hole = sum of all units` externally measured lenght, less 20 mm.

## Mounting of Reinforcement Beams

A reinforcement Beam, with supporting flanges at each end, is included with each two-burner unit. For unit combinations, a reinforcement beam must be used between each unit. It is not necessary to attach the reinforcement beam to the table surface, as it is held in place by a specially designed moulding, which is incorporated in the hob unit´s flanges.

Minimum distance to wall: 150 mm

Minimum distance to wall (non-flammable material): 150 mm




Reinforcement beams

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# Mounting of attachment fitting on the sides of the combi-grill

If the hob is mounted in a 270 X 490 mm cutout, or if for other reasons there is no room for the side attachments, these should be removed before the hob is set into the table.

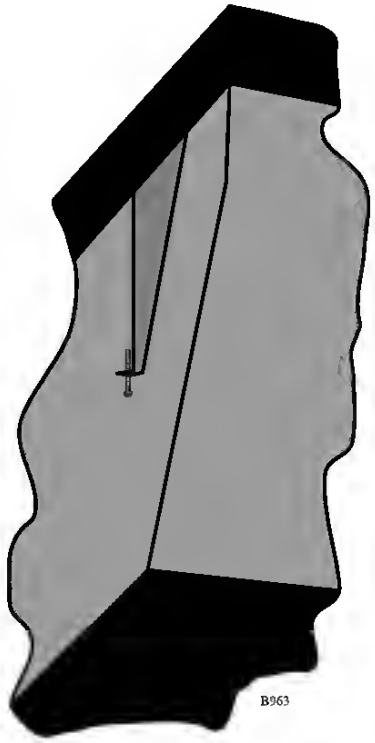
Set the hob into the table and then raise it enough to expose the screws in the sides.

Remove the screws.

Mount the attachment fittings so that they interlock with the frame (See illustration).

Reinsert the screws in the sides through the oblong hole in the fitting.

Set the hob into the table and tighten the attachment fittings.

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## The units externally measured length

**145 mm:**
Cooker hood

**290 mm:**
Two-burner ceramic-top electric hob
Two-burner gas hob
Grill
Fryer
Combi grill

**580 mm:**
Four-zone ceramic-top electric hob
Four-burner gas hob

**725 mm:**
Four-zone ceramic-top electric hob

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# Electrical installation

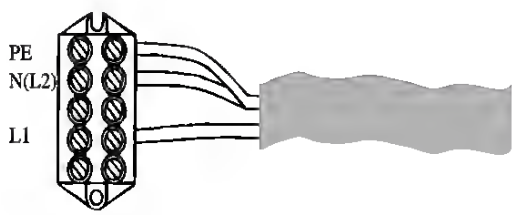
The electrical installation must only be made by a certified electrician. The electrical installation must be made according to prevailing regulations for heavy current installations and comply with local public regulations.

**No attempt must be made to tamper with the electrical parts of the unit.**

The hob is supplied with a 1,5 metre power cable without plug and is to be connected to an external relay with a contact separation off at least 3mm in each pole.

**The guarantee is void in the case of faulty installation or if the electrical parts have been tampered with.**

**Connections to the unit:**
1 phase - neutral - earth (max. 10A)
Type of cable, min. 1,0 mm² HO5 RN-F.

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# If the combi-grill does not function

Check to see whether a fuse has blown.

Check to see whether the relay is switched off.

If the problem is not with the fuse or relay, do not attempt to correct it yourself.

Instead, contact our service network - all repairs must be performed by our service personnel.

## Warranty

This unit is warranted against defects in materials and workmanship, when used as intended, for a period of one year from the date of purchase. The warranty covers both parts and service, as well as necessary transportation costs. Keep your proof of purchase.

## Reservations

The warranty does not cover damages which are not due to defects in materials or workmanship. Repair, or attempted repair, by any party other than our authorized service network will invalidate the warranty. The warranty does not cover an unjustified house-call by our service network.

## Service and spare parts

Service and repair of this unit must be carried out by our service personnel, or by an alternative service organisation, approved by the distributor. Only spare parts delivered by the distributor may be used. Spare parts and service are the domain of our service network.

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# Tips on grilling

## Use of the grill.

The numbers 1-12 are temperature settings. From 1-11 the heating is increased an regulated automatically. On 12, full power is achieved and the heating elements are glowing. This step is suitable for heating up the grill quickly and for cleaning the heating elements. The table shows the approximate adjustment steps for different grill dishes.

NB!! The grid must always be used.

## Grilling over lava blocks

Before starting the grilling, the grid is lifted off and the heating elements turned up. The box for the lava blocks is put into place.

NB!! Preheat the grill elements for about 5 minutes on step 12. This will result in the meat getting heated from the lava blocks as well.

Spices may be sprinkled directly on the meat, or over the lava blocs in order to give the meat a certain aroma.

NB!! Oil may be applied onto the meat before laying on the grill.

## Grilling over water

Grilling may be done with water instead of the lava blocs. If the grill elements are preheated for approximately 5 minutes on step 12, the meat will get heat from the water and become juicy. When fat drips down into the water it will cool off so quickly that it cannot be ignited. Keep an eye on the water and refill as necessary.

NB!! Oil may be applied onto the meat before it is laid on the grill.

## Warning

The lava block box shall always be placed in the grill and the grill grid placed on top before the grill unit is switched on.



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| Foods | Heat setting | Cooking time in minutes |
|---|---|---|
| Sausages | 6-7 | 10 |
| Lamb cutlets | 7 | 10 |
| Hamburgers | 7 | 16 Turn every 4 minutes |
| T-bone steaks | 7-9 | 10-12 |
| Kebabs | 7 | 12-15 |
| Fish in oil | 7 | 10 |
| Hamburgers with bacon | 7 | 16 Turn every 4 minutes |
| Chicken pieces | 7-9 | 40 Turn every 4 minutes |



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# Tips on frying

This is how it is done. Firstly, the desired temperature is set and after a while the correct temperature of the oil is reached (the lamp for the fryer is switched off). Lower the frying basket into the oil.

NB!! Remember that moist foodstuff should be dried before frying (ie. seafood, vegetables, fruit, fish). After frying the basket is lifted out and carefully shaken to remove excess oil (the basket may be hung on the fixing bracket in order to let the oil run off further). In the table the approximate times are given for frying, which may serve as a guide. The times depend on the finished appearance and personal taste.

If you should want to fry large amounts of food at the same time, it is best to take up the basket after 1-2 minutes so that the oil may quickly reach the correct temperature again. The fried food will get more crispy this way. If it does not get crispy enough (even if the temperature is set correctly), or if the oil changes colour to light brown, the oil should be changed.

NB!! Make sure that no naked flames are near the fryer. The oil is hot and ignites easily. Remember to set the temperature dial back to 0 once the frying is finished.

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| Foods | Amount | Temperature | Time min. |
|---|---|---|---|
| French fries, deep frozen | 500 gr. | 180 | 8-10 |
| French fries, deep frozen | 100 gr. | 180 | 4-6 |
| French fries, fresh | 500 gr. | first 170 | 4-6 |
| | | then 180 | 2-4 |
| Poato chips, fresh | 500 gr | 180 | 3-5 |
| Pooato croquettes, deep frozen | 500 gr. | first 170 | 1-2 |
| | | then 180 | 3-5 |
| 1/4 chicken | 2*250 gr. | 180 | 8-10 |
| Turkey steak | 2*250 gr. | 180 | 3-5 |
| Fish fingers, deep frozen | 300 gr. | 180 | 4-6 |
| Fillet of plaice, deep frozen | 300 gr. | 170 | 3-5 |
| Calamari rings, deep frozen | 300 gr. | 170 | 3-5 |
| Schnitzel | 200 gr. | 180 | 5-7 |
| Camenbert | 4 x ½ pkt | 180 | 2-3 |
| Parsley | | 180 | 2-3 |
| Dumplings | 4 | 170 | 6-8 |
| Jam doughnuts | 4 | 180 | 6-8 |
| Banana fritters | 2 | 180 | 3-4 |
| Vegetable fritters | 500 gr. | 180 | 8-10 |



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Food remains left in the oil must be removed before the fryer is used because of fire risk!

If you should want to use both the grill and the fryer, for instance to make a beef steak with french fries, the following method may be used:

1. Prepare the fryer to use by removing the grill grid and box for lava blocks, and turn the grill elements upright. Heat the oil to 190˚C (Approx. 10 minutes). Put the chips into the basket and lower it in the heated oil. Boil the chips almost ready (crispy an light brown). Hang the basket for dripping on the bracket and place it thereafter on kitchen paper.
Switch off the fryer.

2. The grill is used as follows:
install the lava blocks box, lower the grill elements and lay on the grill grid. Preheat on setting 12 for about 5-8 minutes before laying on the beef steaks. Fry the steaks (10-15 minutes form rare to well done).
Switch off the grill.

3. Then place the steaks on a serving platter and keep warm. The French fries can now be finished. Take off the grill grid. Turn up the grill elements and remove the lava block box. Use kitchen gloves as the grill is hot.
Turn the grill elements down along one side and switch on the fryer. After a few minutes the oil is once again hot enough and the chips may be fried until they are crispy.

**Dinner is now ready to be served.**

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